



Sample Form:

Flight 1: Wine 1

Wine:	Helio ChardonnayH
Producer:	Helio
Vintage:	2024

Vineyard:

Grower:	Mark Graham
Vineyard:	Hawke Ridge Vineyard, Raymond Road
Sub Region:	Te Awanga
Year Planted:	2002
Clone:	15
Rootstock:	3309

Wine:

Harvest Date:	17.03.2024
Machine or Handpicked:	Hand

Ferment information:	Settled overnight and if flows it goes next day to barrel Natural Ferment Full MLF 100ppm SO ₂ added in July Will be bottled with 45-50ppm FSO ₂ Two lees stirs Topped once a month
pH	3.36
TA (g/L)	6.47
Alcohol (%)	13.07
Extra information:	RS >1.0



Flight 1: Wine 2

Wine:	samples from CRCHD24 comp
Producer:	Church Road
Vintage:	2024

Vineyard:

Grower:	Church Road
Vineyard:	TukiTuki Vineyard
Sub Region:	TukiTuki Valley
Year Planted:	2003
Clone:	CL 15
Rootstock:	101-14

Wine:

Harvest Date:	06/03/24
Machine or Handpicked:	HP

Ferment information:	Lightly settled Filled to barrels 1.5ml/L O2 added Day2 & Day3 and at 10 BX No Nutrient additions made Wild Ferment and MLF Regular stirring until MLF completion @ SO2 addition hard bunged and left until Racking
pH	3.22
TA (g/L)	6.48
Alcohol (%)	13.07
Extra information:	FSO 25ppm G/F 0.54 Sample taken from seasoned barrel 4yrs OLD



Sample Form:

Flight 1: Wine 3

Wine:	Clone 15 Gimblett Gravels
Producer:	Craggy Range
Vintage:	2024

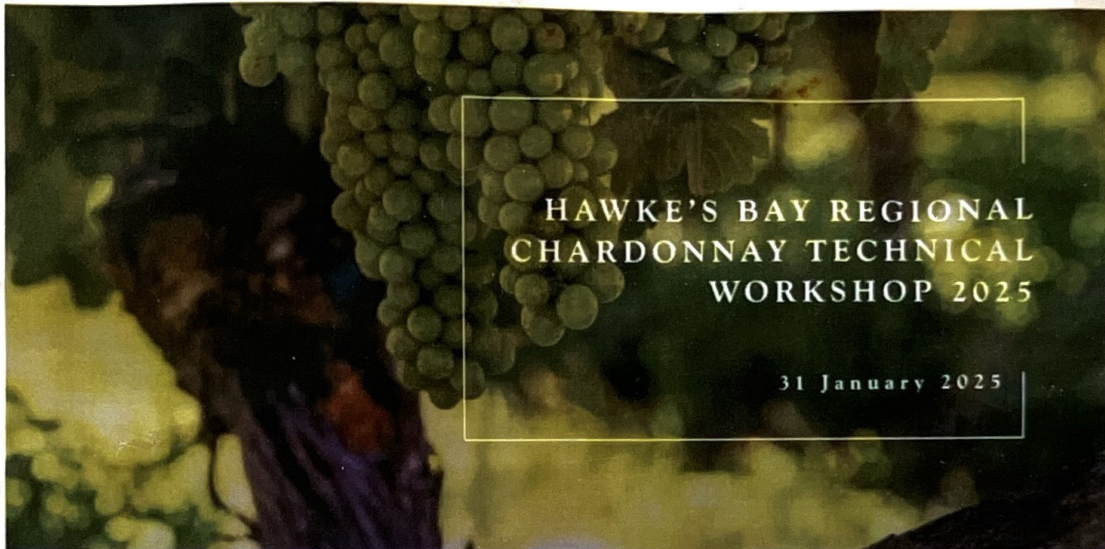
Vineyard:

Grower:	Craggy Range
Vineyard:	Gimblett Gravels
Sub Region:	Gimblett Gravels
Year Planted:	2018
Clone:	15
Rootstock:	3309

Wine:

Harvest Date:	29/02/2024
Machine or Handpicked:	Hand picked

Ferment information:	Harvest Brix: 21.1 Wild Ferment started 5/03. Peak Temp 24 degrees. Mostly Consistent in early 20's. Slightly slow, Alcoholic ferment finished 15/4. Full natural MLE, Finished July.
pH	
TA (g/L)	
Alcohol (%)	
Extra information:	



Sample Form:

4 Sample bottles of 750mL

Wine:	2024 chardonnay clone 15 Hand picked intake 2
Producer:	Ash Ridge winery
Vintage:	2024

(24 CHAR 15 HPO2-0)

Vineyard:

Grower:	Leith Ashworth
Vineyard:	Ash Ridge
Sub Region:	Bridge Pa Triangle
Year Planted:	2007
Clone:	15
Rootstock:	101-14

Wine:

Harvest Date:	19/03/2025
Machine or Handpicked:	Hand picked
Ferment information:	barrel fermented in old oak. inoculated with CY3079.

pH	3.43
TA (g/L)	5.8
Alcohol (%)	13.5%
Extra information:	



Flight 1: Wine 5

Wine:	Kenzie Mangatahi Chardonnay Barrel Sample
Producer:	Kenzie
Vintage:	2024

Vineyard:

Grower:	Andrew Coleman
Vineyard:	Osawa Vineyard
Sub Region:	Mangatahi
Year Planted:	2006
Clone:	Clone 15
Rootstock:	3030?

Wine:

Harvest Date:	02.03.2024
Machine or Handpicked:	Hand Picked

Ferment information:	<p>Sample is blend of 2 x treatments/puncheons. 50% of each. This is not the final blend.</p> <p>No 1 – F/R - Pressings cut at 580 L / Tonne 30ppm SO2 added a few hours post press. No CO2 pH 3.38. 8.3 TA 22.3 Brix Racked off bottom valve. Sludge left behind. 464 NTU 3rd Use Vallaurine Left Bank MHT Puncheon Slow wild ferment up to 24 deg C</p> <p>Post Ferm #'s - 21/04/24 – 3.32 / 8.1 / 0.7 RS / 2.36 Malic. 60ppm Sulphur added at this stage.</p> <p>No 2 (50%) No Pressings cut – Pressed to approx 680L/Tonne. 30ppm SO2 added a few hours post press. No CO2 pH 3.4. 8.0 TA 22.1 Brix Racked off bottom valve. 1.5% 2023 lees added. 377 NTU-> 520 NTU 6th use Saury Bourgogne Puncheon. Slower wild ferment than No 1 with more residual sugar. Up to 24 deg C Post Ferm #'s – 06/05/24 – 3.44 / 6.1 / 1.6 RS / 0 Malic Still unsulphured. Current Analysis - pH 3.30 ??/ 6.32 / VA 0.276</p>
pH	3.31 (Calculated from separate components)
TA (g/L)	7.2
Alcohol (%)	12.9%
Extra information:	<p>Organic Block has history of powdery so fruit zone is opened up to about 80% leaf removal in early December. Not ideal. A lot of bunches but poor fruit set. Cropping very low at 3.1 T/Ha Picked well before fruit is golden.</p> <p>10ppm Sulphur added to sample straight from barrel.</p> <p>Blend will be made early Feb. Wine to stay on Lees in tank until July 2025.</p>

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Flight 1: Wine 6

Wine:	Kaikora Vineyard Chardonnay
Producer:	Bilancia
Vintage:	2024

Vineyard:

Grower:	Dave and Anna Greer
Vineyard:	Kaikora Vineyard
Sub Region:	Ōtāne, Central Hawke's Bay
Year Planted:	2018
Clone:	15
Rootstock:	Own roots

Wine:

Harvest Date:	23/03/2024
Machine or Handpicked:	Handpicked
Ferment information:	Whole bunch pressed, straight to barrel. 33% new oak Indigenous primary and malolactic (MLF) fermentation. 66% MLF

(33%pH	3.25
TA (g/L)	6.9
Alcohol (%)	
Extra information:	